

**AMENDMENTS TO THE CLAIMS**

**1.-4. (Cancelled)**

**5. (Previously presented)** A method for manufacturing a processed cheese having angiotensin converting enzyme inhibitory activity of 350 units per gram or more, comprising processing a raw material comprising at least one type of natural cheese having angiotensin converting enzyme inhibitory activity of 420 units per gram or more.

**6. (Previously Presented)** The method for manufacturing the processed cheese according to Claim 5, wherein the raw material comprises low salt or unsalted natural cheese, and the obtained processed cheese has a sodium content of 990 mg or less per 100 g of processed cheese.

**7. (Previously Presented)** The method for manufacturing the processed cheese according to Claim 5, wherein the raw material comprises potassium salt as molten salt, and the obtained processed cheese has a sodium content of 990 mg or less per 100 g of processed cheese.

**8. (Previously Presented)** The method for manufacturing the processed cheese according to Claim 7, wherein the obtained processed cheese has a potassium content between 80 mg and 150 mg per 100 g of processed cheese.

**9.-12. (Cancelled)**

**13. (Previously Presented)** The method for manufacturing the processed cheese according to Claim 6, wherein the raw material comprises potassium salt as molten salt, and the obtained processed cheese has a sodium content of 990 mg or less per 100 g of processed cheese.

**14. (Previously Presented)** The method for manufacturing the processed cheese according to Claim 13, wherein the obtained processed cheese has a potassium content between 80 mg and 150 mg per 100 g of processed cheese.

**15. (Previously Presented)** The method for manufacturing the processed cheese according to Claim 5, further comprising mixing the natural cheese having angiotensin converting enzyme inhibitory activity of 420 units per gram or more with a natural cheese having angiotensin converting enzyme inhibitory activity of less than 420 units per gram.

**16. (Previously Presented)** The method for manufacturing the processed cheese according to Claim 5, further comprising mixing the natural cheese having angiotensin converting enzyme inhibitory activity of 420 units per gram or more with a second natural cheese having angiotensin converting enzyme inhibitory activity of 420 units per gram or more.